

## PECTIN RAPID SET (RS) 150

*E440i - sucrose*

GENERAL CHARACTERISTICS	
Physical aspects	Creamy-white to light brown-powder
Organoleptic aspects	Odourless and tasteless
Origin	Citrus
Chemical status	High methoxyl pectin E 440i Product standardised by addition of sucrose

DESCRIPTION	
Function / Properties	This pectin is a food additive used as a texturant. It is a rapid set purified high methoxyl pectin. It is a thickener and/or gelling agent (in presence of sugar and acid) particularly suited to the manufacture of jams, at a dosage of 0.25 to 0.50 % according to the formulation and to the required texture.
Functionality	<p><b>DISPERSION</b> To disperse the product without lumps: - premix the powder with the other dry ingredients, and pour the preparation into the liquid under efficient stirring in order to obtain a complete dispersion. - or, disperse it in a non-solvent medium (oil, alcohol, concentrated sugar solutions &gt; 65° Brix).</p> <p><b>DISSOLUTION</b> The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear-stress (propeller, homogenizer). A complete dissolution is rapidly obtained at 80 / 85°C (176 / 185°F). It can be difficult in a high calcium medium (hard water &gt; 80 ppm Ca++, milk), then it requires extra time or sequestering salts.</p>
Applications	<p><b>MEDIA / USES</b> The product can be used in sweetened or fruit media.</p>



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<b>RECIPE</b>	
<b>For 1 Kg of filling</b>	
<b>Ingredients</b>	<ul style="list-style-type: none"> <li>- 200 g sifted pulp or fruit juice</li> <li>- 50 to 75 g of water</li> <li>- 4.5 to 5.5 g of RS150 pectin</li> <li>- 50 g of powdered or crystallized sugar</li> <li>- 300 to 450 g of glucose syrup</li> <li>- sufficient quantity of aroma and colorant</li> <li>- 1 to 1.3 g of tartaric acid OR</li> <li>- 1.5 to 2 g of citric acid</li> </ul>
<b>Realisation</b>	<ul style="list-style-type: none"> <li>- Mix thoroughly in a dry container pectin and powdered sugar.</li> <li>- Pour the pulp (or juice) and water into the cooker, put the heating and stirring.</li> <li>- Make the pectin-sugar mixture fall in rain in the pulp under agitation.</li> <li>- Bring to the boil while stirring and let boil for 1 to 2 minutes to dissolve the pectin.</li> <li>- Add sugar (in several times if possible) then glucose (preheat to 60 °C)</li> <li>- Cook quickly. Turn off the heat, add the aroma and color (possibly).</li> <li>- Pour with vigorous agitation the acid previously dissolved in its own weight of hot water.</li> <li>- Use the fodder quickly at a high temperature (preferably above 85 °C).</li> <li>- Remarks: the total cooking time should not exceed 20 to 25 minutes</li> </ul>

<b>SPECIFICATIONS</b>	
<b><u>Physico-chemical specifications</u></b>	
<b>Standardisation (determined according IFT method)</b>	145 – 155 SAG
<b>pH (1 % sol.)</b>	3.0 – 3.8
<b>Loss on drying</b>	Max. 12 %
<b>Granulometry (&gt;315 µm)</b>	Max. 1 %
<b>Degree of esterification</b>	69 %
<b><u>Microbiological specifications</u></b>	
<b>Total plate count</b>	Max. 1000 cfu/g
<b>Yeasts</b>	Max. 100 cfu/g
<b>Moulds</b>	Max. 100 cfu/g
<b>Salmonella</b>	Absence in 25 grams
<b>E.coli</b>	Absence in 1 gram
<i><b>This product complies with the requirements regarding purity criteria of the regulation (EU) No 231/2012 of March, 9<sup>th</sup>, 2012 and its modified versions.</b></i>	



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NUTRITIONAL INFORMATION FOR 100G	
<b>Energetic Value</b>	250 Kcal / 1050 KJ
<b>Lipids</b>	0 g
- Saturated Fatty Acid	0 g
<b>Carbohydrates</b>	33 g
- Sugars	33 g
<b>Dietary fibres</b>	56 g
<b>Proteins</b>	2 g
<b>Salt</b>	1.65 g
<b>Minerals</b>	
- Sodium	660 mg
- Calcium	35 mg
- Potassium	135 mg
- Magnesium	5 mg
- Iron	0.5 mg

ALLERGÈNES		
	<b>Présence Volontaire</b>	<b>Contamination Croisée</b>
Peanuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Celery and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cereals, gluten and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Crustaceans and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Tree nuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sesames seeds and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Molluscs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Mustard and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Milk and milk products	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Lupin and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Eggs and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Fish and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Soya and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Sulphur dioxide and sulphites > 10 ppm	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Coconuts and products thereof	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No



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